



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

KI O. LEE  
GRACE GIFT SHOP  
10850 W PARK PL  
MILWAUKEE, WI

**3/4/2010**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount: \$87.00**

Code Number	Description of Violation	Correct By
3-201.11	There is grease production being done here which is NOT ALLOWED (frying raw bacon, cooking raw chicken) You cannot produce grease. No raw animal products are allowed. Any meat products must arrive precooked by the manufacturer. Remove from the premises all raw meats, deep fryer and other grease producing equipment.	3/18/2010
3-302.11	Raw eggs and raw chicken are stored above and next to ready-to-eat foods. Always store raw foods below ready-to-eat foods. All food must be protected from cross-contamination.	3/18/2010
3-306.11	Container of lettuce is stored inside the prewash sink basin. Food may only be in contact with an air-gapped food prep sink. Do not use the warewashing sinks. In lieu of an air-gapped prep sink, foods may be placed in a container that terminates above the spill rim of the sink.	3/18/2010
3-501.16	The temperature of the potentially hazardous foods being stored in the Continental cooler measured at 56 degrees F. Cold hold all potentially hazardous foods at 41 degrees F. or colder. Do not store any potentially hazardous foods in this cooler until it can maintain the proper temperature. REPEAT VIOLATION.	3/18/2010



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3-501.17	There are many ready-to-eat foods stored in the cooler (cooked soups, meats, etc.) that are not datemarked. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT VIOLATION	3/18/2010
4-701.10	No sanitizer set up for use. Always have container of sanitizer (100 ppm bleach) set up for use. Utensils and food-contact surfaces of equipment must be sanitized.	3/18/2010
5-205.11	Container of lettuce stored inside the handwashing sink compartment of the warewashing sink. Never block the handwashing sink. It must remain available for use at all times.	3/18/2010
7-209.11	Toothbrush, toothpaste and mouthwash stored next to food above the chest freezer. Employee personal care items must be properly stored, not above or next to food or food equipment.	3/18/2010

### Notes:

NOTES: Remove food stored on the floor. Provide light shield for the kitchen light. Clean the floors. Remove the old moldy caulk around the warewashing sink.

On 3/4/2010, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature